



# Group Dining





AVENUE OF  
THE ARTS

# LOCH BAR

*Raw Bar & Elixirs*

PHILADELPHIA  
PENNSYLVANIA

## A CLASSIC MARYLAND TAVERN

Located on Philadelphia's vibrant Avenue of the Arts in the heart of the city, Loch Bar is a classic seafood tavern that blends the best of land and sea!

Loch Bar on Philadelphia's Avenue of the Arts is more than just a restaurant; it's an immersive journey through the finest culinary offerings, live music, and an ambiance that embraces Philadelphia's energy and lively spirit.

Some of Loch Bar's Signature dishes include the Lobster Roll, Crab Cakes, and Charcuterie Boards. Pair your meal with a handcrafted cocktail, local craft beer or try a selection from our expansive whiskey list, with more than 400 different bottles from around the world.





## PRIVATE DINING ROOM

14 SEATED

### FOOD & BEVERAGE MINIMUMS

\$800 Monday - Thursday

\$1,200 Friday - Sunday

## SEMI PRIVATE DINING

22 SEATED

### FOOD & BEVERAGE MINIMUMS

\$2,500 Monday - Thursday

\$4,500 Friday - Sunday

## LOUNGE 30 COCKTAIL

*Semi Private Space: High top seating, adjacent to the bar, provides the perfect atmosphere for gatherings with an energetic and vibrant feel.*

### FOOD & BEVERAGE MINIMUMS

\$1,000 Monday - Thursday

\$2,000 Friday - Sunday

*Available before 6pm and after 8pm.  
Inquire for larger groups, partial and full buyouts available.*



*Menu Packages*



# Chesapeake Gold

\$70 PER PERSON

## APPETIZERS

SERVED FAMILY STYLE

### CRAB & ARTICHOKE DIP

*spinach, lump crab, parmesan, celery, carrots, and baguette*

### TUNA POKE

*avocado, scallion, radish, chili oil, soy ginger dressing*

### CRISPY POTATO SKINS & CAVIAR

*horseradish cream, american caviar*

## ENTREES

### EASTERN SHORE FRIED HALF CHICKEN

*original or spicy served with fries*

### MAINE LOBSTER ROLL

*drawn butter, celery leaf, toasted split-top bun*

### CHOPPED COBB SALAD

*choice of chicken or shrimp, baby gem, bacon, egg, heirloom tomato, roasted corn, radish, avocado, blue cheese, croutons, buttermilk ranch dressing*

## DESSERT

SERVED FAMILY STYLE

### LOADED S'MORES BLONDIE

*chocolate, toasted marshmallow, graham cracker, vanilla ice cream*

### CARAMEL APPLE CHEESECAKE

*vanilla cheesecake with graham crackers, spiced butter apples, caramelized hazelnuts, and apple cider mousse*

*Menu & dietary substitutions are available upon request and may incur an additional charge.*



## APPETIZERS

SERVED FAMILY STYLE

### CRAB & ARTICHOKE DIP

*spinach, lump crab, parmesan, celery, carrots, and baguette*

### TUNA POKE

*avocado, scallion, breakfast radish, chili oil, soy ginger dressing*

### CRISPY POTATO SKINS & CAVIAR

*horseradish cream, american caviar*

## SALAD

### CLASSIC CAESAR SALAD

*romaine lettuce, manchego,, croutons*

## ENTREES

### EASTERN SHORE FRIED HALF CHICKEN

*original or spicy served with fries*

### JAIL ISLAND SALMON

*potato, leek & cabbage mash, malt vinegar butter, chive oil*

### MAINE LOBSTER ROLL

*drawn butter, chives, celery leaf, split-top bun*

### 8OZ BLACK ANGUS FILET MIGNON

*tater tots, creamed spinach souffle, bordelaise*

## DESSERT

SERVED FAMILY STYLE

### LOADED S'MORES BLONDIE

*chocolate, toasted marshmallow, graham cracker, vanilla ice cream*

### CARAMEL APPLE CHEESECAKE

*vanilla cheesecake with graham crackers, spiced butter apples, caramelized hazelnuts, and apple cider mousse*

*Menu & dietary substitutions are available upon request and may incur an additional charge.*



## APPETIZERS

SERVED FAMILY STYLE

### CHARCUTERIE BOARD

*daily selection of charcuterie & cheese*

### TUNA POKE

*avocado, scallion, breakfast radish, chili oil, soy ginger dressing*

### RAW BAR

*selection of shucked oysters and shrimp cocktail*

## SALAD

### CLASSIC CAESAR SALAD

*romaine lettuce, manchego,, croutons*

## ENTREES

### EASTERN SHORE FRIED HALF CHICKEN

*original or spicy served with fries*

### PAN SEARED SEA SCALLOPS

*curried cauliflower puree, lentils, paprika vinaigrette, preserved lemon jam*

### MARYLAND CRAB CAKES

*two housemade jumbo lump crab cakes, old bay remoulade*

### 8OZ BLACK ANGUS FILET MIGNON

*tater tots, creamed spinach souffle, bordelaise*

## DESSERT

SERVED FAMILY STYLE

### LOADED S'MORES BLONDIE

*chocolate, toasted marshmallow, graham cracker, vanilla ice cream*

### CARAMEL APPLE CHEESECAKE

*vanilla cheesecake with graham crackers, spiced butter apples, caramelized hazelnuts, and apple cider mousse*

*Menu & dietary substitutions are available upon request and may incur an additional charge.*



# LOUNGE MENU

\$60 PER PERSON

## CRAB & ARTICHOKE DIP

spinach, lump crab, parmesan, celery, carrots, and baguette

## TUNA POKE

avocado, scallion, breakfast radish, chili oil, soy ginger dressing

## RAW BAR DISPLAY

east & west coast oysters, mussels, shrimp cocktail

## CRISPY POTATO SKINS & CAVIAR

horseradish cream, american caviar

## CHARCUTERIE & CHEESE BOARD

daily selection of charcuterie & cheese

## A La Carte

### ADD-ONS

**SKIRT STEAK LETTUCE WRAPS** ..... \$6 PP

**CRAB DEVILED TOAST** ..... \$6 PP

**FRIED OYSTERS** ..... \$6 PP

local oysters dredged and fried crispy, old bay remoulade

**FRIED BRUSSEL SPROUTS** ..... \$4 PP

honey siracha glaze

**SEA SCALLOP CRUDO** ..... \$6 PP

mango, citrus, puffed forbidden rice, sea bean, yuzu aioli

**CHILEAN SEA BASS** ..... \$6 PP

ENTREE ADDITION pine nut crusted, parsnip puree, broccolini

**HERB ROASTED BRANZINO** ..... \$8 PP

ENTREE ADDITION israeli couscous risotto, oven-dried heirloom cherry tomatoes, castelvetrano olive, saffron, pei mussels





## *Restaurant Policies*

**All parties hosted on property incur a 20% service charge/gratuity, a 8% Pennsylvania Sales Tax for Food (6% State & 2% County) and 10% Tax for Alcohol. These charges are added and itemized on the final bill.**

- *A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with approval.*
- *• Cancellation must be received 10 business days (Monday-Friday) prior to the date of your scheduled event.*
- *Loch Bar is not responsible for any lost or stolen personal property.*
- *It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.*
- *The menus and pricing within this packet are subject to change based upon availability and seasonality.*

### **CONTACT**

**To book your event or inquire for more information, please contact:**

**KRISTEN HLADKY**

**[KristenH@AtlasRestaurantGroup.com](mailto:KristenH@AtlasRestaurantGroup.com)**

